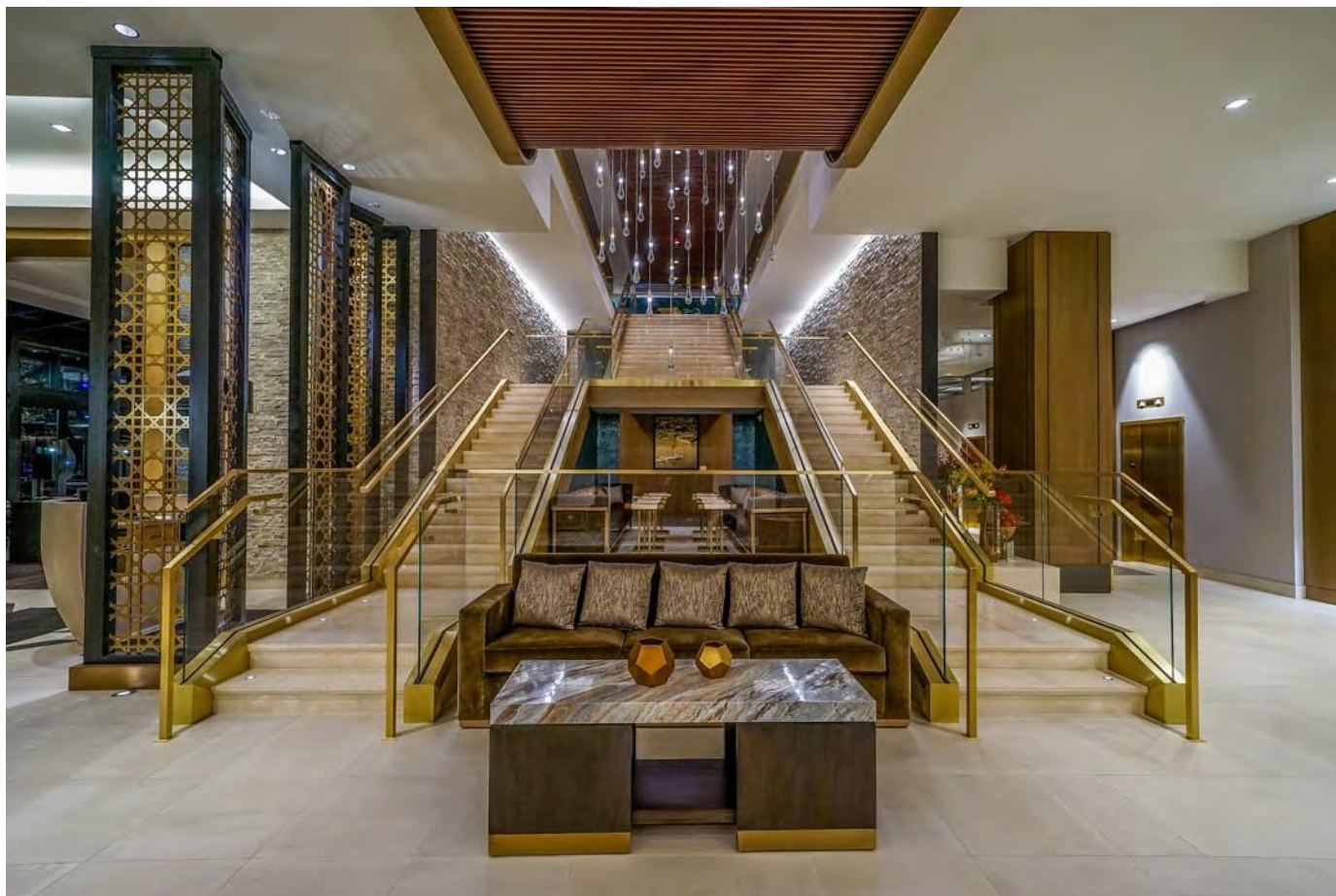




INTERCONTINENTAL.

WASHINGTON D.C. – THE WHARF



ROOM SERVICE MENU

Please dial x 8306 to place your order. We are offering a choice of delivery style to best serve you:

“Knock & Drop”: Your order will be assembled in a bag with single use packaging and flatware. The server will knock on your door, present the food on a table for your retrieval while maintaining proper social distancing.

- or -

“Table Service”: Your order will be assembled on a table in the traditional in-room dining manner, with all of the items covered or sealed, with real glassware and china. The server will deliver and present the order, but will not enter the room to stage the meal.

For your health and safety, orders are automatically charged to your room with no signature required. A \$6 Delivery Fee and 18% Service Charge will be added to all orders.

InterContinental Washington DC - The Wharf
801 Wharf Street, SW
Washington, DC 20024
(202) 878 - 8306

www.InterContinentalWharfDC.com

BREAKFAST

SERVED 7AM - 10:30AM DAILY

*ALSO AVAILABLE DOWNSTAIRS IN
OUR RESTAURANT MOON RABBIT*



A LA CARTE

THE DC WHARF BREAKFAST \$34

Two eggs any style, served with home style potatoes.

Choice of Pork sausage, chicken sausage link, ham, bacon

Choice of English muffin, white, whole wheat, or rye toast

Choice of coffee or tea AND milk or juice

THE CONTINENTAL BREAKFAST \$25

Choice of three pastries, butter, and jam
Small side of fruit

Choice of coffee or tea AND milk or juice

EGGS BENEDICT \$26

English muffin, Virginia ham, hollandaise, served with home style potatoes

THREE EGG OMELET \$18

Pick any **three** toppings to add in your omelet
Spinach, Roasted red peppers, scallions, tomatoes, ham, bacon, onions, or shredded cheddar cheese
Served with home style potatoes

LEMONGRASS SAUSAGE BREAKFAST BOWL \$18

Garlic rice, lemongrass sausage, herbs, Maggi gravy fried egg, pickled onions, fried garlic

WHARF BREAKFAST SANDWICH \$18

Thick cut bacon or lemongrass pork sausage, egg, American cheese, on a brioche bun served with home style potatoes

COM TAM-L.A. STYLE SHORT RIBS \$34

fried egg, garlic rice, pickles, nuoc cham

HOTCAKES \$15

Stack of three hotcakes, whipped honey butter, local maple syrup

BUTTERMILK BELGIAN WAFFLE \$15

Berry compote, powdered sugar, local maple syrup

VIETNAMESE FRENCH TOAST \$16

Two thick cut French toast, powdered sugar, whipped cream, coffee condensed milk syrup, toasted coconut flakes

SIDES

BAKERY BASKET \$18

Choice of three assorted freshly baked pastries
One \$7

YOGURT PARFAIT \$9

Cabot creamery yogurt, seasonal jam, granola, berries

CHILLED OVERNIGHT OATS (COLD) \$9

Chia seeds, cinnamon, tropical fruit compote

PROTEINS \$7

Choice of pork sausage links, chicken sausage links, lemongrass pork sausage, thick cut bacon, Virginia ham

CEREAL \$8

Ask our cereal choice to our order taker

Choice of Milk:

Skim, Low fat, Whole, Almond, Oat, or Soy

HOMESTYLE POTATOES \$7

Yukon Gold Potatoes

FRESH BERRIES AND FRUIT \$9

Assortment of berries and fruit

BEVERAGES

COFFEE AND TEAS

Regular or Decaf Coffee or Hot Teas

Small \$7/Large \$15

Regular or Decaf Cappuccino/Latte/Espresso **\$8**

New Orleans Style Cold brew Coffee **\$8**

Still (Evian) or Sparkling (Ferrarelle)

Small \$8/Large \$15

JUICE \$8

Apple, cranberry, orange, grapefruit, pineapple
orange, Lemonade

MILK \$5 and SODA \$7

Skim, Low Fat, Whole, Almond, Oat, Soy, Chocolate
Coke, Diet Coke, Sprite, Ginger Ale

ALL DAY DINING
SERVED 10:30AM - 10PM DAILY

APPETIZERS

KALE AND VEGETABLE DUMPLINGS \$14

Six pan fried dumplings filled with carrots, kale, and herbs

TOMATO SOUP \$12

A classic made with San Marzano tomatoes and roasted red peppers

BOUDIN EGG ROLLS \$10

Orange "Rabbit" sauce, hot mustard

VEGETABLES

BABY WEDGE SALAD \$13

Miso ranch, dill, cherry tomatoes, radish, furikake
Additions: grilled chicken+10 or grilled steak+18 or king salmon+12

CLASSIC CAESAR SALAD \$14

House made Caesar dressing, aromatic breadcrumbs, parmesan, black pepper, fried egg
Additions: grilled chicken+10 or grilled steak+18 or king salmon+12

BURRATA SALAD \$18

Burrata cheese, seasonal fruit, cherry tomatoes, basil, dressed with olive oil & balsamic

SIDES

HOUSE SALAD \$10

Spring mix, watermelon radish, cherry tomatoes, Asian sesame ginger dressing

CRISPY FRIES \$8

Seasoned with Moon Rabbit spice, secret sauce

GARLIC RICE \$6

Garlic Fried Rice

FRESH BERRIES AND FRUIT \$9

Assortment of berries and fruit

DESSERTS

SEASONAL PANNA COTTA \$12

Seasonal jam, crumble, fruit

SEASONAL SORBET \$12

Sorbet trio, streusel, meringue, berries

ENTREES

MOON RABBIT FRIED CHICKEN \$32

Wing, breast, leg and thigh fried in our signature flour & tossed in our sweet and spicy moon rabbit maple fish sauce. Served with cured radish and bean sprouts

STEAK FRITES \$46

12 oz. NY strip, crispy fries, Japanese steak sauce special sauce

CRISPY SKIN KING SALMON \$34

King salmon, seasonal vegetables, coconut curry
Additions: garlic rice +6

SANDWICHES

All sandwiches served with Moon Rabbit spiced fries

BLT \$18

Thick cut bacon, shredded lettuce, tomato, mayo on toasted brioche

THE 801 BURGER \$26

8 oz. brisket blend, pickles, secret sauce, bacon shredded lettuce, American cheese on a brioche bun

FRIED CHICKEN SANDWICH \$20

Fried chicken thigh, hoisin mayo, cured cucumbers, green mango slaw on a brioche bun

FOR THE KIDS

TEMOMI RAMEN PASTA \$12

Tuscan tomato sauce or butter and cheese

CHICKEN NUGGETS \$16

Eight chicken nuggets served with Moon Rabbit spiced crispy fries or fresh fruit

GRILLED CHEESE \$12

American cheese on brioche served with Moon Rabbit spiced fries

KIDS SMASH BURGER \$16

Plain with American cheese & served with Moon Rabbit spiced crispy fries or fresh fruit

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE (GLASS/BOTTLE)

SPARKLING

VALDO MARCO OR , Prosecco Brut Veneto, IT	\$14 / \$56
PIPER SONOMA , Brut Rosé, NV Sonoma, California	\$17 / \$68
PIPER-HEIDSIECK 'CUVEE 1785' Brut Classic, California	\$24 / \$96

WHITE

STARMONT Chardonnay Carneros, California	\$14 / \$62
LA CREMA Chardonnay Sonoma Valley, California	\$13 / \$58
EMMOLO Sauvignon Blanc Napa Valley, California	\$13 / \$58
KETTMEIR Pinot Grigio Alto-Adige DOC, Südtirol, IT	\$15 / \$70
LANGLOIS-CHATEAU , Sancerre Loire Valley, FR	\$18 / \$85
PIERRE SPARR ALSACE ONE Muscat/Riesling, Alsace, FR	\$14 / \$65
MARTIN CODAX Albarino Tias Baixas, SP	\$13 / \$58

ROSE

BERTRAND 'SOURCE OF JOY' Languedoc, FR	\$14 / \$62
--	--------------------

BEERS

BUCKET OF BEERS	\$20
Choice of 3 below	

IMPORT

HEINEKEN Lager NETHERLAND, 5%	\$8
CORONA EXTRA Pale Lager MEXICO, 4.5%	\$8

CAN

DC BRAU	
TUK TUK Intl Style Light Lager, 4.5%	
EL HEFE German Style Wheat, 5.2%	
THE CORRUPTION IPA, 6.5%	
JOINT RESOLUTION Hazy IPA, 5.5%	
WASHINGTON DC	\$8
DOGFISH HEAD SEAQUENCH ALE Sour DELAWARE, 4.9%	\$8

RED

LUKE Merlot Wahluke Slope, Washington State	\$16 / \$75
DUCKHORN Merlot Napa Valley, California	\$22 / \$88
LOUIS M. MARTINI Cab Sauvignon Alexander Valley, California	\$24 / \$100
STARMONT Cabernet Sauvignon Carneros, California	\$17 / \$80
BELLE GLOS BALADE Pinot Noir Russian River Valley, California	\$21 / \$85
BERTRAND DOMAIN DE CIGALUS Narbonne, FR	\$22 / \$95

SWEET

BERTRAND BANYULS Loire, FR	\$15 / \$70
--------------------------------------	--------------------

DOMESTIC

BUD LIGHT Light Lager TEXAS, 4.2%	\$7
MILLER LITE Pilsner WISCONSIN, 4.2%	\$7
KONA BIG WAVE Golden Ale HAWAII, 4.4%	\$8
ELYSIAN SPACE DUST India Pale Ale WASHINGTON, 8.2%,	\$9
RIGHT PROPER "Raised by Wolves" Dry-Hopped Pale Ale WASHINGTON DC, 5.0%	\$8

HARD SELTZER and CIDER

WHITE CLAW Hard Seltzer Black Cherry, Mango & Pink Grapefruit ARIZONA, 5%	\$8
ANGRY ORCHARD Hard Cider NEW YORK, 5%	\$8